
Snacks

Parmesan Custard, Onion, Black Truffle

“English Breakfast”
Potato, Hen’s Egg

“Tomato Bruschetta”
Tomato, Basil, Brioche

Sourdough

Ampersand Dairy Butter
Butternut Squash Hummus
Vegemite Butter



Savoury

Agnolotti of Local Goats Curd,
Wye Valley Asparagus,
Amalfi Lemon, Preserved Elderflower

BBQ White Asparagus, Finger Lime,
Wild Garlic Shoots

Main

Jerusalem Artichoke, Black Truffle

Vegetarian Menu

£110 Per Person

Sweets

Rice Pudding, Wild Rice, Sake

Yorkshire Ricotta, Forced Rhubarb, Malt

Banana Souffle, Tonka Bean,
Birch Sap

Cheese Course

Selection of 6 Cheeses
(Local, English & French)
(£15 Per Person Supplement)



*Please notify a member of staff of any food allergies or intolerances.
A discretionary 12.5% service charge will be added your final bill.*